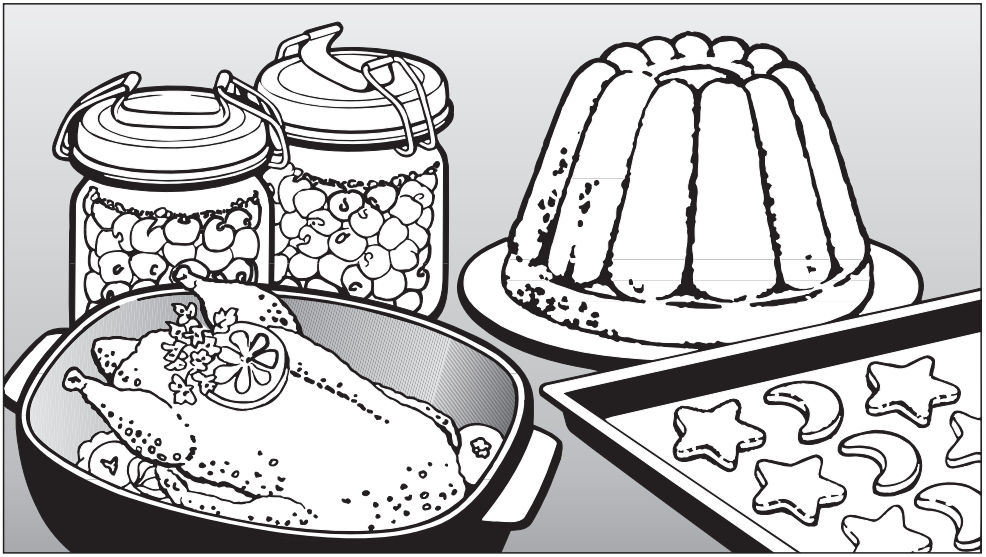
Miele

User instructions



Baking, Roasting, Grilling
Defrosting, Cooking

Automatic Programmes

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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M.-Nr. 09 062 610

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Automatic programmes

Your oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Each programme contains information such as cooking function, temperature and duration.

All you have to do is select the Automatic programme and then the degree of doneness required. For instance under Beef you can select "Sirloin joint" and then input whether you want it "well-done", "medium" or "rare", or under Baked goods you can select whether you want your cake to be have a "Normal" or "Darker" finish.

Sample recipes for different Automatic programmes are given at the end of this booklet.

To use an Automatic programme

- Select "Automatic".
- Select the relevant sub-menu for the type of food you want to cook (e.g. Cakes).

A list of different cake options will appear in the display.

- Select the relevant sub-menu for the dish you want to cook (e.g. Apple tart).
- Next you need to enter your specific cooking requirements, following the instructions in the display.

The degree of doneness, browning level etc. are shown by a seven segment bar. The middle setting is displayed by a filled-out segment in the middle of the bar.

To change the setting, move the filled-out segment to the left or right.

You can delay the start by selecting the "Start later" option.

Entries made are shown in the display.

To finish an Automatic programme early you have to switch the oven off.

If by the end of an Automatic programme the food is not cooked enough, you can increase the cooking duration. To do so select the option "continue cooking", "continue baking" or "continue warming".

Notes on using these programmes

– When using the Automatic programmes the recipes provided are designed as a guide only. You can use the Automatic programmes for other similar recipes, including those using different quantities.

– The oven interior should be at room temperature before starting an Automatic programme.

– The duration given at the beginning of an Automatic programme is approximate. Depending on the programme, it can be a little shorter or longer. When the food probe is being used, the cooking duration depends on how long it takes for the core temperature to be reached. The cooking time can also vary depending on the temperature of the meat before cooking.

– Some programmes require the addition of liquid or vegetables during cooking. You will be prompted by a message in the display when this needs to be done (e.g. "Add stock at ...").

– With sensor controlled programmes it is important that the door is kept shut for the entire cooking duration. Otherwise the sensor will take an incorrect reading and the cooking results will be affected. Please follow the relevant messages in the display.

– Some programmes require a pre-heating phase before food is placed in the oven. A prompt will appear to tell you when to add the food.

– The "Reheat" Automatic programme is for reheating plated meals. Follow the instructions in the display.

– For frozen food follow the instructions in the display.

– Automatic programmes can also be saved as "User Programmes" and be saved into the Main menu. The "Save as" option will appear in the display at the end of the programme.

Automatic programmes - overview

- **Cakes**
  - Apple tart
  - Apple (cake)
    - tart
    - pie
    - with Streusel topping
  - Gateau
  - Butter cake
  - Guglhupf
  - Yeast dough *
    - prove for 15 minutes
    - prove for 30 minutes
    - prove for 45 minutes
  - Plaited loaf
  - Almond cake
  - Marble cake
  - Fruit streusel
    - Yeast dough
    - Quark dough
  - Swiss apple cake
  - Sponge cake
  - Streusel cake
  - Raisin loaf
- **Baked goods**
  - Biscuits
  - Muffins
    - With fruit
    - Without fruit
  - Drop cookies
  - Vanilla biscuits
  - Choux buns
- **Bread**
  - Baguettes *
  - Flat bread*
  - White bread in tin *
  - Mixed grain bread *
  - Olive bread *
  - Rye bread **
  - White bread on baking tray *
- **Bread mixes**
  - Farmhouse bread **
  - Spelt bread *
  - White bread in tin **
  - Multigrain bread **
  - Wholegrain bread *
- **Bread rolls**
  - Croissants *
  - Yeast rolls **
  - Sesame cheese rolls **
- **Pizza**
  - Fresh
    - Yeast dough
    - Quark dough
  - Deep frozen
    - Not pre-baked
    - Pre-baked
    - American style
- **Meat**
  - Veal
    - Veal roast *
    - Veal knuckle
  - Lamb
    - Leg of lamb on the bone
    - Saddle of lamb on the bone
  - Beef
    - Fillet of beef *
    - Sirloin joint *
  - Pork
    - Fillet en croûte
    - Meat loaf
    - Boned gammon *
    - Bratwurst
    - Pork roast with crackling *
    - Pork prime cut
    - Ham roast
    - Christmas ham

- **Game**
  - Haunch of hare
  - Saddle of hare
  - Venison saddle
  - Rabbit
  - Roebuck haunch
  - Roebuck saddle *
- **Poultry**
  - Duck
  - Duck à l'orange
  - Goose
  - Chicken
  - Turkey
  - Turkey thighs *
- **Fish**
  - Trout
  - Carp
  - Salmon fillet
  - Salmon trout
  - Plaice
  - Red mullet en Papillote
  - Hake in a herb sauce
  - Sole
  - Salt cod brandade
- **Bakes/gratins**
  - Jansson's Bake
  - Potato gratin
    - Raw potatoes
    - Cooked potatoes
  - Cheese soufflé
  - Garlic soup
  - Lasagne
    - 5-7 sheets
    - 8-19 sheets
    - 20-29 sheets
  - Moussaka
  - Pasta bake
  - Ratatouille
  - Spinach in puff pastry
  - Tuna pie
- **Frozen food**
  - Baguettes with topping
  - Fish fingers
  - Potato parcels
  - Croquettes
  - Chips
  - Fish pie
- **Reheat**
  - Meat and vegetables *
  - Meat and potatoes *
  - Meat and dumplings *
  - Meat and pasta *
  - Fish with vegetables *
  - Fish with potatoes *
  - Vegetable bake *
  - Pasta bake *
  - Pasta in sauce *
  - Pizza *
  - Ragout/Frikassee *
- **Dessert**
  - Crème caramel
  - Caramel pudding
  - Chocolate dessert
  - Chocolate sponge
- **Slow cooking**
  - Fillet of veal
  - Boned saddle of veal
  - Boned gammon
  - Boned saddle of lamb
  - Fillet of beef
  - Sirloin joint
  - Pork fillet
- **Sabbath programme**

Footnotes:
* Programme with added moisture
** Programme with added moisture + can be cooked using "Night baking"

Baking tips

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

Bakeware

Please take into account the material of your bakeware in your choice of oven function:

Fan plus, Intensive bake

Any heat-resistant material can be used.

Conventional heat

Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass and ceramic dishes can be used.

Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Baking parchment

Because of its PerfectClean anti-stick surface the **universal tray** does not need to be greased or lined with baking parchment for baking.
Baked goods are easily removed when done.

Baking parchment is only necessary when baking:

– Anything with a **high salt content** (e. g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.

– Meringues or biscuits with **a high egg-white content**, because they are more likely to stick.

Universal tray

When tray baking:
Remember to use double the quanities of ingredients quoted for standard baking trays.

Rectangular tins

Place cakes in rectangular tins and loaf tins with the longer side across the width of the oven for optimum heat distribution and even results.

Notes about the charts

Refer to the baking chart and cookery book supplied with your oven.

Temperature, baking duration

To achieve even results without over-browning the food,

– always select the **lowest temperature** given in the chart. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

– Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf level

The shelf levels are counted from the bottom of the oven upwards.

A maximum of two trays can be used at the same time.

	Number of trays	Shelf level(s)
	1	1
	2	1 and 3 *
	1	1 or 2
	1	1 or 2
	1	1

* When baking moist cakes, bread etc do use more than one tray at a time.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Bake on a layer of baking parchment placed on the rack. Cooking large frozen items on the universal tray can cause the metal to distort. This distortion would increase with subsequent use.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Baking chart

	Fan plus		
	Temperature in °C	**Recommended shelf level**	**Time in min.[1)]**
Creamed mixture			
Sponge cake	**140–160**	**1**	**65–75**
Ring cake	**150–170**	**1**	**65–80**
Muffins	150–170	1, 3	25–50
Marble cake (tin)	**150–170**	**1**	**60–75**
Fresh fruit cake with filling (tray)	**150–170**	**1**	**45–50**
Fresh fruit cake (tray)	**150–170**	**1**	**35–45**
Fresh fruit cake (tin)	**150–170**	**1**	**45–65**
Flan base [3)]	**150–170**	**1**	**25–30**
Biscuits[3)] (tray)	**150–170**	**1, 3**	**20–35**
Sponge mix			
Gateau [3)]	160–180	1	30–40
Sponge flan base (2 eggs)[3)]	160–180	1	22–26
Swiss roll[3)]	160–180	1	20–30
Rubbed in mixture			
Tart/flan base[3)]	**150–170**	**1**	**20–25**
Streusel cake	**150–170**	**1**	**45–55**
Small cakes/biscuits [3)]	**150–170**	**1, 3**	**18–28**
Cheesecake	150–170	1	65–80
Apple pie	150–170	1	60–70
Apricot tart, glazed	150–170	1	50–60
Swiss open fruit/savoury flan[2), 3)]	180–200	1	25–40
Yeast mixtures and quark dough			
Streusel cake (tray)	**150–170**	**1**	**50–60**
Fresh fruit cake (tray)	**150–170**	**1**	**55–65**
Gugelhupf	**140–160**	**1**	**45–65**
Stollen	**150–170**	**1**	**55–65**
White bread	**160–180**	**1**	**45–55**
Dark rye bread[2), 3)]	**170–190**	**1**	**50–60**
Pizza (tray) [3)]	170–190	1	35–45
Onion tart (tray) [3)]	150–170	1	35–45
Apple turnovers [3)]	**150–170**	**1, 3**	**25–30**
Choux pastry, Eclairs [3)]	**160–180**	**1, 3**	**30–50**
Puff pastry [3)]	**170–190**	**1**	**20–30**
Meringues, Macaroons [3)]	**120–140**	**1, 3**	**25–50**

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.

With a pre-heated oven shorten times by up to 10 minutes.

1) Times will vary depending on recipe.

2) Pre-heat the oven when using "Fan plus", however do not use the Rapid heat-up function.

3) Pre-heat the oven when using "Conventional", however do not use the Rapid heat-up function.

Conventional heat			Intensive bake		
Temperature in °C	Recommended shelf level	Time in min.[1)]	Temperature in °C	Recommended-shelf level	Time in min.[1)]
150–170	1	60–70	–	–	–
160–180	1	65–80	–	–	–
160–180	**2**	**25–50**	–	–	–
160–180	1	60–75	–	–	–
160–180	2	40–50	–	–	–
170–190	2	35–45	–	–	–
160–180	1	45–65	–	–	–
170–190	1	20–25	–	–	–
160–180	2	15–30	–	–	–
160–180	**1**	**30–40**	–	–	–
160–180	**1**	**20–25**	–	–	–
160–180	**2**	**15–20**	–	–	–
170–190	1	15–20	–	–	–
160–180	2	45–55	–	–	–
160–180	2	15–25	–	–	–
160–180	**1**	**65–80**	150–170	1	70–80
160–180	1	60–70	**150–170**	**1**	**55–65**
160–180	1	50–60	**150–170**	**1**	**50–60**
190–210	1	25–40	**170–190**	1	**25–40**
160–180	2	50–60	–	–	–
170–190	2	55–65	–	–	–
140–160	1	45–65	–	–	–
150–170	2	55–65	–	–	–
160–180	1	50–60	–	–	–
180–200	1	50–60	–	–	–
190–210	2	30–40	**170–190**	**1**	**35–45**
180–200	2	25–40	**170–190**	**1**	**25–40**
160–180	2	25–30	–	–	–
180–200	2	35–45	–	–	–
190–210	2	15–25	–	–	–
120–140	2	25–50	–	–	–

Take note of the temperature range, the shelf levels and the timings.
These take the type of tin, the amount of dough and baking practices into account.

In general, if a range of temperatures and times is given, it is best to select a temperature in the middle and to check the food after the shortest time.

Roasting tips

Settings

	Notes
Function Auto roast Moisture plus	You can also use Conventional heat. The food probe can be used to monitor the temperature when roasting (see "Food probe" in the operating instructions supplied with the appliance). See the Roasting chart for suggested core temperatures.
Crockery Any heat-resistant containers	The Miele Gourmet oven dish, roasting pans with a lid, ovenproof china or glass, roasting bags, dishes made from earthenware or cast iron, the universal tray with anti-splash insert and rack on top of the universal tray. We recommend roasting in a covered pot or roasting dish – this ensures that there is sufficient stock for making gravy – and the oven stays cleaner, too.
Shelf level 1st from the bottom	Shelf level 1 should be used in most instances.
Pre-heating Generally not required	Place the roasting pan on the rack into a cold oven. Exception: Pre-heating is required when roasting beef/fillet.
Temperature Please refer to the roasting chart.	– Do not select a higher temperature than that suggested. The meat will brown on the outside, but will not be properly cooked through. – With Auto roast, set the temperature 20°C lower than for Conventional heat. – For cuts which weigh 3 kg or more, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even. – For roasting directly on the rack, set the temperature 20°C lower than for roasting in a covered pot.
Roasting duration Please refer to the roasting chart.	To calculate the roasting time: The traditional British method is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Useful tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

Roasting chart

■ Use shelf level 1

Food	Auto roast Moisture plus		Conventional heat		Core temperature in °C [1]
	Temperature in °C[2]	Time in min.[3]	Temperature in °C[2]	Time in min.[3]	
Topside of beef (approx. 1 kg)	**170–190**	**100–120**	190–210	100–120	80–90
Beef fillet Roast beef [4] (approx. 1 kg)	**190–210**	**45–55**	200–220	45–55	60–85 [5]
Venison haunch (approx. 1 kg)	**180–200**	**90–120**	190–210	90–120	80–90
Saddle of venison (approx. 1 kg)	**180–200**	**60–90**	190–210	60–90	80–90
Roast pork (Leg, shoulder, neck, approx. 1 kg)	**170–190**	**100–120**	200–220	100–120	80–90
Pork with crackling (approx. 1 kg)	**150–170**	**160–180**	180–200	120–150	80–90
Gammon joint (approx. 1 kg)	**170–190**	**60–70**	200–220	60–70	75–85
Meat loaf[4] (approx. 1 kg)	**160–180**	**80–90**	170–190	80–90	75–80
Veal (approx. 1 kg)	**170–190**	**100–120**	190–210	100–120	70–75
Shoulder of lamb (approx. 2 kg)	**170–190**	**90–120**	200–220	90–120	80–85
Rack of lamb[4] (approx. 2 kg)	**170–190**	**50–60**	190–210	50–60	70–75
Poultry (approx. 1 kg)	**170–190**	**60–70**	190–210	60–70	85–90
Poultry (approx. 2 kg)	**170–190**	**90–110**	190–210	90–110	85–90
Poultry (approx. 4 kg)	**160–180**	**150–180**	180–200	150–180	85–90
Whole fish (approx. 1.5 kg)	**160–180**	**35–55**	190–210	35–55	75–85

The data for the recommended function is printed in bold.

1) When open roasting with the food probe.
2) Temperature in a covered pot.
If open roasting, set the temperature 20°C lower.
3) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.
4) Pre-heat the oven.
5) Rare: 60-65 °C, medium: 70-75 °C, well done: 80-85 °C

In general, if a range of temperatures and times is given, it is best to select a temperature in the middle and to check the food after the shortest time.

This type of cooking is ideal for cooking beef, pork, veal or lamb when a tender result is required.

Meat cooked at a low temperature over a long period will be tender and succulent.

First the meat needs to be seared all over at a high temperature on the hob in order to seal it.
The cooking process is then continued in the oven on the Slow cooking programme. The meat juices inside the joint will start to circulate evenly throughout the meat to reach the outer layers.

This gives very tender and succulent results.

This Automatic programme incorporates a cooking function, a temperature and a core temperature.

Using the Slow cooking programme

- Select Slow cooking from the main menu or from the list of Automatic programmes.
- Follow the messages given in the display until the programme starts.

  Place the universal tray with the rack on top in the oven for the pre-heating phase.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.
- Then place the meat on the rack and insert the food probe into a fleshy part of the meat.

  Please also refer to the "Food probe" section of the operating instruction manual for your oven.
- Place the rack together with the universal tray on the shelf level specified.

  ⚠ Take care: the top heating element / grill element in the oven will be hot. Danger of burning.

At the end of the programme the message "Programme finished" will appear in the display and the buzzer will sound.

If the meat is not cooked to your satisfaction, you can extend the cooking programme.
Select the "Continue cooking" option.

Food will be kept warm for a certain period if it is not removed from the appliance at the end of the programme. "Keeping warm" will appear in the display.

Slow cooking

Tips

Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

For searing use a suitable cooking oil that can withstand high temperatures.

Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and amount of meat and on the degree of doneness and browning required.

If you are cooking several pieces of meat together, select pieces that are similar in size. Insert the food probe in the largest piece of meat.

Meat can be carved straight from the oven. It does not need to rest.

Useful tips

Because it has been cooked using low temperatures,

– meat can be kept warm quite safely in the oven until it is served. This will not affect results in any way.

– the meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Low temperature cooking without using the Automatic programme

We recommend using the universal tray with the rack on top.

- Select the "Conventional heat" function.
- Place the universal tray with rack in the oven and pre-heat it at 130 °C for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.
- Insert the food probe into a fleshy part of the meat. The metal tip must go right into the meat.
- Place the meat on the rack.
- Reduce the temperature to 100 °C.
- Set the core temperature for the food probe.

Meat	Duration in minutes	Core temp. in °C
Sirloin joint		
– rare	60–90	48
– medium	120–150	57
– well done	180–240	69
Fillet of pork	120–150	63
Gammon*	150–210	68
Saddle of veal*	180–210	63
Saddle of lamb*	90–120	60

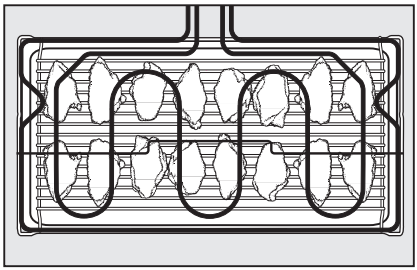
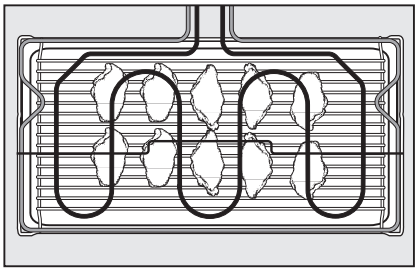
* de-boned

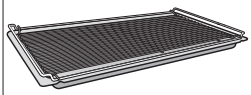
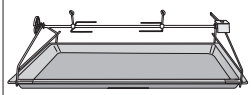
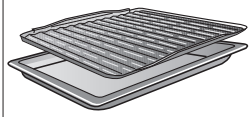
Once the core temperature is reached, the oven will switch itself off automatically.

Grilling tips

⚠ Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot. Danger of burning.

Settings

Oven functions	Notes
Full grill:	For grilling large quantities of thin cuts and for browning food in large dishes. The whole grill element will get hot and glow red. 
Economy grill:	For grilling small quantities of thin cuts and for browning food in small dishes. The inner part of the grill heating element will get hot and glow red. 
Fan grill:	For grilling thicker items, e.g. rolled meat, poultry pieces.

Tips	Notes
Trays	
Rack, universal tray 	– Place the rack on the universal tray and place the food to be grilled on top.
Rotisserie, universal tray 	– Depending on model, your appliance may be fitted with a grill motor and rotisserie. – The grill motor has to be switched on before the rotisserie can be used. – The rotisserie is ideal for grilling thicker items such as stuffed meat, poultry and kebabs.
Anti-splash insert, universal tray 	– Optional accessory – Place the anti-splash insert in the universal tray and place the food to be grilled on top. – Meat juices will collect under the insert which can then be used to make gravy.
Shelf level from the bottom Please refer to the grilling chart.	– For thin cuts use shelf level 3. – For thicker cuts use shelf level 1 or 2
Pre-heating The grill has to be pre-heated	Pre-heat the grill for approx. 5 minutes with the door shut.
Temperature Please refer to the grilling chart.	– For thin cuts of meat (e. g. chops or steak): 275 °C – For grilling thicker items, (e. g. rolled meat, poultry): 200–220 °C – Do not select a higher temperature than that suggested. The meat will brown on the outside, but will not cook properly on the inside.
Grilling time Please refer to the grilling chart.	– Flat pieces of fish and meat usually take 6 – -8 minutes per side. Thicker pieces take a little longer. – With rolled meat, allow approx. 10 minutes per cm diameter. – Turn food half way through cooking.

Preparing food for grilling

Rinse briefly under running cold water, pat dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

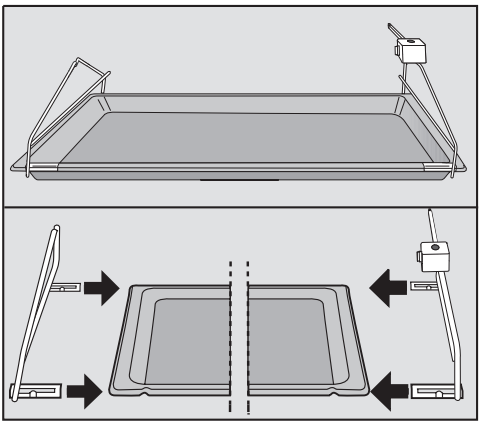
Grilling

- Select the required function and set the temperature.
- Pre-heat the grill for approx. 5 minutes with the door shut.
- Place the tray and rack under the grill and shut the door.
- Turn food half way through cooking.

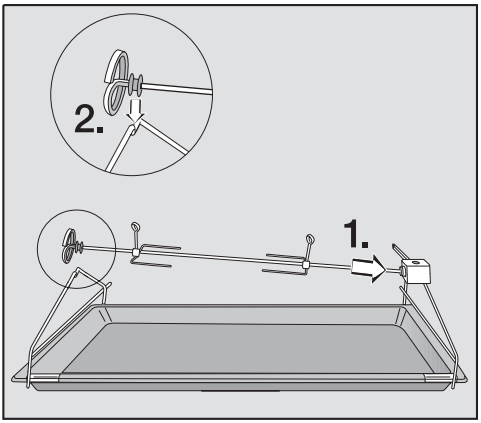
Grilling with the rotisserie

(depending on model)

Select the cooking function and the temperature and then switch the grill motor on. Slide the universal tray into the first shelf level. This automatically engages the rotisserie. The grill motor will then start up and turn the rotisserie. Food is grilled evenly on all sides as it rotates.



- Push the rotisserie holders into the sides of the universal tray until they click into position.
- Secure the meat to the rotisserie spit using clamps, making sure it is held centrally. Meat needs to be balanced in the middle to give even rotation.

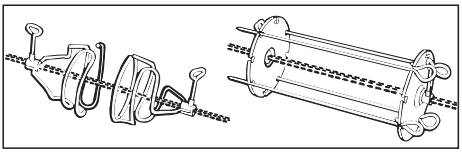


- Insert the pointed end of the rotisserie (1.) into the motor slot at the back of the rotisserie set up and set the other end onto the holder (2.) as illustrated.
- Select the function required.

- Set the temperature and select OK to confirm.
- Scroll down the list of options until "Grill motor" appears in the display.
- Select "Grill motor", then select the "On" option and confirm your choice with "OK".
- Place the universal tray holding the assembled rotisserie into the oven on the shelf level 1.

The rotisserie will automatically fit into the motor slot on the back wall of the oven.

Food is grilled evenly on all sides as it rotates.



Special clamps for grilling poultry and kebabs on the rotisserie are available from your dealer or the Miele Spare Parts Dept.

Switching on the grill motor after a cooking process has started

Selecting "Change" brings up all the options which can be changed.

- Select "Grill motor", then select the "On" option and confirm your choice with "OK".

Useful tips

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").
– If there is some resistance the inside will be pink ("medium").
– If there is great resistance, it is throughly cooked through ("well done").

Grilling chart

Pre-heat the grill for approx. 5 minutes with the door shut.

Food to be grilled	Recommended shelf level	Full grill / Economy grill		Fan grill	
		Temperature in °C	Total grilling time in min.[1)]	Temperature in °C	Total grilling time in min.[1)]
Thin cuts					
Fillet steak	2	275	10 – 16	220	20 – 25
Kebabs	2 or 3	240	25 – 30	220	16 – 20
Chicken kebabs	2 or 3	240	20 – 25	200	23 – 27
Escalopes	2 or 3[2)]	275	12 – 18	220	23 – 27
Liver	2 or 3[2)]	275	8 – 12	220	12 – 15
Burgers	2 or 3[2)]	275	14 – 20	220	18 – 22
Sausages	2 or 3[2)]	275	10 – 15	220	9 – 13
Fish fillet	2 or 3[2)]	275	12 – 16	220	13 – 18
Trout	2 or 3[2)]	275	16 – 20	220	20 – 25
Toast	2 or 3[2)]	275	2 – 4	220	3 – 6
Cheese toast	2 or 3[2)]	275	7 – 9	220	5 – 8
Tomatoes	2 or 3	275	6 – 8	220	8 – 10
Peaches	2 or 3	275	6 – 8	220	15 – 20
Thicker cuts					
Chicken (approx. 1 kg)	1	240	50 – 60	200	60 – 65
Rolled meat, Ø 7 cm, (approx. 1 kg)	1	240	75 – 85	200	100 – 110
Pork shank (approx. 1 kg)	1	240	100 – 120	200	95 – 100
Sirloin, approx. 1 kg	1	–	–	200-220	30 – 40

1) Turn half way through the grilling time.

2) Select the appropriate shelf level for the thickness of the food.

The Defrost function uses the fan to circulate the air in the oven.

You can set a temperature of between 25 and 50 °C.

Please note:

– Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Food	Weight	Time in min.
Chicken	800 g	90–120
Meat	500 g	60–90
	1 000 g	90–120
Sausages	500 g	30–50
Fish	1 000 g	60–90
Strawberries	300 g	30–40
Sponge cake	500 g	20–30
Bread	500 g	30–50

Cooking ready meals

The Automatic programmes available make it easy to cook ready meals with perfect results.

However, if you do not want to use an Automatic programme you can enter the settings for a cooking programme manually. We recommend using Fan plus .

- Select the function you want and set a temperature.
- Pre-heat the oven.
- Place the food in the oven once it has heated up.

Cook frozen desserts and pizza on baking paper on the rack rather than in the universal tray. Cooking large frozen items in the universal tray can cause the metal to distort. This distortion will increase with each subsequent use.

Frozen food such as oven chips or croquette potatoes can, however, be cooked on baking parchment in the universal tray.

Examples of ready meals

Food	Temperature in °C *	Shelf level from the bottom*	Time in min.*	Notes
Potato, pasta or vegetable bake	250	2	20 – 25	Gratin or casserole dish
Lasagne, cannelloni	190	2	35 – 40	Remove the lid
Filled baguette, panini	200	2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	2	12 – 20	Place on baking paper, directly on the rack

* Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

Cheese soufflé (from France)

Serves approx. 4

(for 1 large soufflé dish Ø 20 cm or 2–8 ramekins Ø 8–12 cm)

80 g butter
80 g plain flour
750 ml milk
200 g Gruyère cheese
6 eggs
Salt and pepper

Method:

1. Prepare a very thick Béchamel sauce using the butter, flour and 500 ml milk. Melt the butter in a pan, and stir in the flour. Over a low heat, add the milk little by little, stirring all the time.

2. Bring the rest of the milk to the boil in a separate pan, and then add to the Béchamel sauce, stirring for a few minutes until the sauce is smooth.

3. Stir in the grated Gruyère cheese.

4. Separate the eggs. Beat the egg yolks into the cooled sauce. Beat the egg whites until stiff, and fold them gently into the sauce.

5. Grease the soufflé dish or the ramekins, and fill with the mixture. Place on the universal tray, and fill the universal tray with approx. 1 litre of water.

Use one of the following functions:

Automatic / Bakes/gratin / Cheese soufflé

Duration:
– large dish: approx. 54 minutes
– ramekins: approx. 30 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 15–25 minutes + pre-heating

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 15–20 minutes + pre-heating

Potato gratin in a mustard sauce

Serves approx. 4

800 g potatoes
Salt and pepper
1 onion, finely diced
1 clove of garlic, finely diced
30 g butter
2 tbsp coarse grained mustard
250 ml vegetable stock (instant)
A few strands of saffron
125 ml double cream
100 g grated Cheddar cheese

Method:

1. Peel and slice the potatoes, and parboil in salted water for about 5 minutes. Drain and arrange in a greased ovenproof dish (∅ 28 cm).

2. Fry the onions and garlic gently in butter. Add the mustard, stock, saffron and cream, and bring to the boil. Season with salt and pepper.

3. Pour the sauce over the potatoes, sprinkle with grated cheese, then bake uncovered in the oven.

Use one of the following functions:

Automatic / Bakes/gratin / Potato gratin / Cooked potatoes

Duration: approx. 68 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 60–70 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 60–70 minutes

Potato cheese bake

Serves approx. 4

500 g peeled,
floury potatoes
250 ml double cream
125 g crème fraîche
150 g grated Chedar cheese
1 clove of garlic
Salt, black pepper, nutmeg

Method:

1. Slice the potatoes thinly and mix with 2/3 of the cheese.

2. Place in a greased oven-proof dish (approx. ∅ 24 cm) which has been rubbed with a garlic clove.

3. Blend together the cream, crème fraîche, salt, pepper and nutmeg and pour evenly over the potatoes. Scatter the rest of the cheese over the top and bake uncovered in the oven until golden.

Use one of the following functions:

Automatic / Bakes/gratin / Potato gratin / Raw potatoes

Duration: approx. 55 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 1
Duration: 50–60 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 50–60 minutes

Tip

For a low-calorie variation, arrange 750 g sliced potatoes in a greased oven-proof dish. Season with salt and pepper, and pour over 250 ml of vegetable stock. Bake as above. About 10 minutes before the end of baking, scatter 3 tbsp grated Parmesan over the top.

Garlic soup (from Spain - Sopa Castellana)

Serves approx. 4–6

250 g of baguette bread
4-6 cloves of garlic
2 bay leaves
1 chorizo sausage
1 chilli pepper
2 tbsp tomato purée
1 tsp paprika
4 tbsp olive oil
4 eggs
Salt
2 litres stock

Method:

1. Fry the garlic cloves gently in olive oil in a pan on the hob. Slice the bread, and toast lightly on both sides. Arrange the slices of toast in the base of an oven-proof dish or a Miele Gourmet dish.

2. Add the tomato purée, the bay leaves and paprika to the garlic cloves, and gradually stir in the stock until smooth. Pour over the bread.

3. Add the sliced chorizo and chilli pepper, and place the dish in the oven.

4. A few minutes before the end of the programme, break the eggs into the soup to poach.

Setting:

Automatic / Bakes/gratin / Garlic soup

Duration: approx. 53 minutes

or:

Fan plus
Temperature: 160 °C
Shelf level: 1
Duration: 55–60 minutes

or:

Conventional heat
Temperature: 170 °C
Shelf level: 1
Duration: 60–70 minutes

Lasagne

Serves approx. 4

10-12 sheets of lasagne, not pre-cooked

Meat sauce:
50 g smoked streaky bacon, finely diced
3 onions (150 g)
375 g minced beef
Salt and freshly ground black pepper
1 tsp thyme
1 tsp oregano
1 tsp basil
1 tin (500 g) tomatoes, skinned
2 tbsp tomato purée
125 ml stock

Mushroom sauce:
20 g butter
150 g mushrooms, sliced
2 tbsp (40 g) plain flour
250 ml double cream
250 ml milk
Salt and ground nutmeg
2 tbsp chopped parsley
200 g grated Cheddar cheese

Method:

1. Gently fry the bacon with 2/3 of the onion. Add the minced beef, and fry until brown all over, turning frequently. Season with salt, pepper and herbs. Chop the tomatoes coarsely, and stir into the meat together with the tomato purée and the stock. Simmer for approx. 5 minutes.

2. To make the mushroom sauce, melt the butter in a pan on the hob, and fry the rest of the onions until golden. Add the sliced mushrooms. Sprinkle in the flour a little at a time, stirring constantly. Stir in the cream and milk gradually to make a smooth sauce, season, and cook for approx. 5 minutes, continuing to stir. Add the parsely.

3. Grease an oven-proof dish, and assemble the lasagne in layers as follows: 1/3 of the meat sauce, 1/2 of the lasagne sheets, 1/3 of the meat sauce, 1/2 of the mushroom sauce, the rest of the lasagne sheets, the rest of the meat sauce and finally the rest of the mushroom sauce.

4. Sprinkle with grated cheese, then bake uncovered in the oven.

Use one of the following functions:

Automatic / Bakes/gratin / Lasagne

Duration: approx. 70 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 50–60 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 50–60 minutes

Pasta bake

Serves approx. 4

150 g macaroni
15 g butter
2 onions, finely diced
1 red pepper, diced
100 g carrots, sliced
300 g beef tomatoes, coarsely diced
100 ml vegetable stock (instant)
150 g crème fraîche
75 ml milk
Pepper and garlic salt
100 g ham, diced
100 g goat's cheese with herbs, diced
100 g grated Cheddar cheese

Method:

1. Cook the pasta in boiling salted water on the hob until al dente. Drain well.

2. Fry the onions gently in the butter. Add the peppers and carrots, and fry briefly with the onions, then pour the stock over. Mix together the crème fraîche, milk, pepper and garlic salt. Stir into the vegetables, and bring to the boil briefly.

3. Transfer the maccaroni, tomatoes, ham and goat's cheese into a baking dish, mix in the vegetable sauce, sprinkle with Gouda/Cheddar and bake until golden.

Use one of the following functions:

Automatic / Bakes/gratin / Pasta bake

Duration: approx. 55 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 50–55 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 50–55 minutes

Jansson's bake (from Sweden)

Serves approx. 4

800-850 g peeled potatoes
1 onion, finely sliced
1 tbsp butter
125 g anchovy fillets
200 ml double cream
2 tbsp breadcrumbs

Method:

1. Cut the potatoes into fine matchsticks, or grate very coarsely using a large-holed grater. Grease an oven-proof dish.

2. Layer the potatoes, anchovies and sliced onions in the dish, starting and finishing with a layer of potatoes. Pour the cream over, and sprinkle with bread crumbs.

3. Place in the oven to bake.

4. Cover with aluminium foil after 30 minutes to prevent the top from getting too brown.

Use one of the following functions:

Automatic / Bakes/gratin / Janssons bake

Duration: approx. 67 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 55–65 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 55–65 minutes

Aubergine moussaka

Serves approx. 6

1250 g aubergines
1 onion, diced
30 g butter
750 g minced beef
125 ml white wine
1x 800 g tin of tomatoes (drained weight 480 g)
2 tbsp parsley, chopped
Salt and pepper
3 tbsp breadcrumbs
2 egg whites
50 ml olive oil
500 ml Béchamel sauce, ready-made
2 egg yolks
100 g grated Cheddar cheese

Method:

1. Cut the aubergines into 1 cm thick slices, sprinkle with salt and leave for 20 minutes to draw out the liquid.

2. Sauté the onion in the butter. Add the mince and brown whilst stirring. Drain the tomatoes, chop roughly and add to the meat along with the parsley and the wine. Season liberally with salt and pepper, and simmer for about 15 minutes. Fold in the breadcrumbs.

3. Rinse the aubergines under cold water, pat dry and fry in olive oil until golden.

4. Arrange half of the aubergines in the bottom of an oven-proof dish (32 x 22 cm) and then add the meat mixture. Add the rest of the aubergines. Mix the egg yolk and about 2/3 of the cheese into the Béchamel sauce. Spread the sauce over the aubergines, and sprinkle with the rest of the cheese. Bake in the oven uncovered until golden.

Use one of the following functions:

Automatic / Bakes/gratin / Moussaka

Duration: approx. 46 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 45–55 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 45–55 minutes

Spinach parcels (Spanakopita)

Serves approx. 30

1200 g fresh spinach
5 onions
100 g leeks
2 eggs
200 g goat's cheese
100 ml vegetable oil for the filling
50 g finely chopped dill
Salt and pepper
450 g frozen puff or filo pastry (approx. 12 sheets)
50–200ml vegetable oil for glazing

Method:

1. Defrost the pastry according to the manufacturer's instructions on the packaging.

2. Blanch the spinach in boiling water for 1 minute. Drain well. Once cooled, press gentle to squeeze out the water, and then chop it up roughly.

3. Cut the leeks and onions into rings and mix with the spinach. Add the eggs, crumbled cheese, dill, salt, pepper and 100 ml vegetable oil to the spinach and mix thoroughly.

4a. If making with **puff pastry**:
Brush the base of the universal tray with oil. Arrange half the sheets of pastry on the tray so that they overlap at the edges. Press the edges together to create a large sheet of pastry. Spread the spinach mixture evenly over the pastry. Place the rest of the pastry over the spinach mixture, and brush with 50 ml oil.

4b. If making with **Filo pastry**:
Brush the base of the universal tray with oil. Brush half of the sheets of filo with oil, and layer these on the tray. Spread the spinach mixture evenly over the top layer of pastry. Then brush the remaining sheets with oil, and layer these on top of the spinach (200 ml oil is required for coating all of the pastry).

5. After baking, cut into approx. 30 pieces.

Use one of the following functions:

Automatic / Bakes/gratin / Spinach in puff pastry

Duration: approx. 62 minutes

or:

Fan plus
Temperature: 170 °C
Shelf level: 1
Duration: approx 60–70 mins

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 1
Duration: 65–75 minutes

Ratatouille

Serves approx. 6-8

5 tbsp oil
2 onions, finely diced
1 clove of garlic, finely diced
2 red, 2 green and 2 yellow peppers
6 tomatoes
750 g courgettes
Salt and pepper
1 tsp dried rosemary
1 tsp dried basil

Method:

1. Halve the peppers and remove the seeds and pith. Cut into large chunks. Quarter the tomatoes. Slice the courgettes into 1 cm pieces.

2. Sauté the onions and garlic in the oil. Add the vegetables and continue to sauté for a few minutes. Season liberally with salt, pepper and herbs, and transfer into an oven-proof dish.

3. Cover and bake in the oven.

Use one of the following functions:

Automatic / Bakes/gratin / Ratatouille

Duration: approx. 40 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 40–50 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 40–50 minutes

Choice of Automatic programmes:

– Farmhouse bread
– Multigrain bread
– Wholemeal bread
– White bread in tin

Notes for baking bread using Automatic programmes

– Prepare the dough according to the packet instructions for oven baking.
– Bake all bread mixes in a loaf tin (25 x 10 cm).
– For the perfect crust, cut a 1 cm deep incision with a wet knife along the length of the dough after the final proving.
– The Automatic / Cakes / Yeast dough programme can be used to prove the dough in the oven.
– With some Automatic / Bread programmes, the oven needs to pre-heated. Remove dough that is proving from the oven before pre-heating, then place it back in the oven once you are ready to bake.

Chocolate sponge puddings (from Austria)

Serves approx. 7

70 g butter
70 g sugar
4 egg yolks
70 g dark chocolate, melted
70 g ground almonds
20 g breadcrumbs
4 egg whites
7 ramekins (each ∅ 6 cm)
500 ml homemade custard
200 ml stiffly whipped cream
Chocolate sauce
Icing sugar

Method:

1. Beat the butter, sugar and egg yolk together until creamy. Fold in the cooled, melted chocolate, almonds and breadcrumbs. Then carefully fold in the stiffly beaten egg whites.

2. Divide the mixture between the greased ramekins. Stand in the universal tray, filled with about 750 ml water and bake uncovered.

3. Fold the whipped cream into the custard. Place a small portion of this mixture onto each plate. Drizzle squirls of chocolate sauce onto each one, using a cocktail stick to create a marbled effect.

4. Turn the puddings out and arrange one in the middle of each pool of sauce. Dust with icing sugar and serve warm.

Use one of the following functions:

Automatic / Dessert / Chocolate sponge

Duration: approx. 52 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 1
Duration: 40–50 minutes

or:

Conventional heat
Temperature: 150–170 °C
Shelf level: 1
Duration: 35–40 minutes + pre-heating

Caramel pudding (from Norway)

Serves 8

100 g sugar to make the caramel
600 ml milk
300 ml double cream
85 g sugar
6 eggs
1 vanilla pod

Method:

1. Place 100 g sugar in a pan, and stir over a low heat until caramelised and golden. Do not allow it to burn or get too dark. Transfer into a loaf tin (approx. 30 x 12 cm).

2. Cut the vanilla pod along its length and scrape out the pulp with a knife. Bring the milk, cream, sugar and vanilla pod and pulp to the boil. Let it cool down, and remove the pod.

3. Start the Automatic programme or pre-heat the oven.

4. Lightly beat the eggs. Gradually add the cooled milk mixture, and then pass through a sieve into the loaf tin.

5. Place the tin on a universal tray, fill the tray with approx. 1 litre of water and place in the oven.

6. Serve with whipped cream and caramel sauce. Garnish with seasonal berries or fruit.

Setting:

Automatic / Dessert / Caramel pudding

Duration: approx. 130 minutes

or:

Fan plus
Temperature: 110–130 °C + pre-heating
Shelf level: 1
Duration: 125–135 minutes

or:

Conventional heat
Temperature: 120–140 °C + pre-heating
Shelf level: 1
Duration: 125–135 minutes

Crème caramel

Serves 8

500 ml milk
Grated zest of 1 lemon
4 eggs
2 egg yolks
80 g sugar

1 large pudding basin (∅ approx. 20 cm) or 8 ramekins (∅ 7-8 cm)

Caramel
– Use either a ready-made caramel sauce, or:
– Make your own! To do this: Place 80 g sugar and 30 ml water in a pan. Stir over a low heat on the hob until caramelised and golden (do not allow to get too dark, as the flavour will be bitter). Pour into the pudding basin/ramekins.

Method:

1. Coat the sides and base of the pudding basin/ramekins with caramel.

2. Heat the milk and lemon zest together. Beat together the eggs, egg yolks and sugar in a bowl. Strain the milk, and stir into the egg mixture.

3. Pour the mixture into the pudding basin/ramekins, and place in a bain marie (universal tray containing approx. 1 litre of water). Transfer into a pre-heated oven.

Use one of the following functions:

Automatic / Dessert / Creme caramel

Duration:
– large dish: approx. 46 minutes
– ramekins: approx. 33 minutes

or:

Fan plus
Temperature: 160 °C
Shelf level: 1
The cooking duration will depend on whether you are using a large basin or ramekins: 25–40 minutes + pre-heating

or:

Conventional heat
Temperature: 180 °C
Shelf level: 1
The cooking duration will depend on whether you are using a large basin or ramekins: 25–40 minutes + pre-heating

Chocolate dessert (from France)

Serves 8

200 g dark chocolate
200 g butter
200 g sugar
3 egg yolks
3 egg whites

8 ramekins (each ∅ 10-12 cm)

Method:

1. Melt together the chocolate and butter in a pan over a low heat. Leave to cool slightly, and then beat in the sugar and egg yolks.

2. Beat the egg whites until stiff, and fold them gently into the chocolate mixture.

3. Spoon the mixture into the dishes, and place in the oven.

Use one of the following functions:

Automatic / Dessert / Chocolate dessert

Duration: approx. 24 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 1
Duration: 15–20 minutes + pre-heating

Hake in a herb sauce (from Spain - Merluza en salsa verde)

Serves 4

2 cloves of garlic
4 tbsp olive oil
4 hake steaks (250 g each)
250 g clams (or venus mussels)
Salt
1 tsp plain flour
250 ml fish stock
25 g parsley

Method:

1. Chop the garlic cloves finely, and sauté in the olive oil in a pan on the hob.

2. Place the fish in the universal tray. Brush with oil and garlic and distribute the clams or venus mussels, and season with a little salt. Dust with flour, then pour the fish stock over and scatter with chopped parsley.

Use one of the following functions:

Automatic / Fish / Hake in a herb sauce

Duration: approx. 33 minutes

or:

Fan plus
Temperature: 170–180 °C
Shelf level: 1
Duration: 25–30 minutes + pre-heating

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 25–30 minutes + pre-heating

Red mullet en Papillote

Serves approx. 6

6 small mullets, filleted (total weight 150 to 200 g)
5 slices of white bread
4 tbsp anchovy butter
250 ml milk
Salt and pepper
2 tbsp chopped parsley
3 tbsp olive oil

Grease-proof paper

Method:

1. Wash the mullet.

2. To make the stuffing, soak the white bread in milk. Press the bread with a fork to ensure that it is completely drenched, and mix in the parsley and 4 tbsps anchovy butter.

3. Season the fish with salt and pepper, and fill with the stuffing. Drizzle with olive oil, cover and refrigerate for one hour.

4. Brush a large sheet of grease-proof paper with olive oil, place the mullet in the middle, and wrap the paper over like a parcel. Place the parcel on the universal tray, and put in the oven.

Use one of the following functions:

Automatic / Fish / Red mullet en Papillote

Duration: approx. 21 minutes

or:

Fan plus
Temperature 190–210 °C
Shelf level: 1
Duration: 15–20 minutes

Salt cod brandade

Serves 6

1 kg dried cod
250 ml milk
600–700 ml olive oil
Salt and pepper

Method:

1. Soak the dried cod in fresh water for 24 hours, changing the water frequently. Cut into large chunks, and simmer in a pan of boiling water for 8 minutes. Remove the fish, drain and leave to cool. Skin and remove any bones.

2. Heat 200 ml olive oil in a flat, heavy-bottomed pan. Add the fish and cook over a low heat, stirring with a wooden spoon.

3. When the oil and the fish are thoroughly mixed, remove from the heat, and slowly add 400–500 ml olive oil and 250 ml boiling milk alternately. Season with salt and pepper. The mixture should be nice and soft.

4. Transfer the mixture (brandade) into an oven-proof dish, and place in the oven.

Use one of the following functions:

Automatic / Fish / Salt cod brandade

Duration: approx. 9 minutes

or:

Full grill
Temperature: 210–230 °C
Shelf level: 2
Duration: 8–10 minutes

Notes for cooking meat using Automatic programmes

– Meat weighing less than 1000 g is not suitable for cooking in an Automatic programme as it is likely to dry out.

– The Miele Gourmet oven dishes are ideal for cooking meat in the Automatic programmes, as there is plenty of space to add liquid. When using ovenproof glass, ceramic or stainless steel roasting dishes, it might be necessary to reduce the quantity of liquid being added.

– With the exception of roast beef, meat can be cooked covered or uncovered. The programme you select will guide you.

– Some programmes require the addition of extra liquid part way through the cooking time, and sometimes the lid needs to be removed. This will be indicated in the display.

– If you are using the food probe, make sure that the metal tip is inserted into the thickest part of the meat and that the handle is angled upwards as much as possible.

– If you are cooking several pieces of meat together, select pieces that are similar in size. If using the food probe it should be used in the largest piece.

Meat loaf (from Norway)

Serves 4–6

50 g breadcrumbs
200 ml milk
500 g minced meat
1 egg
1 small onion, finely chopped
1 tbsp Dijon mustard
1 stock cube, crumbled
1 tsp salt
A pinch of ground pepper
140 g bacon rashers
500 ml stock

Method:

1. Mix together the breadcrumbs and the milk, and leave to soak for a few minutes.

2. Add the rest of the ingredients (except for the bacon rashers), mix thoroughly and form into a loaf. Wrap the bacon rashers around the loaf, and transfer into a greased, ovenproof dish. Pour 100 ml stock into the dish.

3. Halfway through the cooking time, pour the rest of the stock over the loaf.

Use one of the following functions:

Automatic / Meat / Pork / Meat loaf

Duration: approx. 83 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 1
Duration: 80–90 minutes

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 1
Duration: 80–90 minutes

If using the food probe, set the core temperature to 75 °C.

Christmas ham (from Sweden)

Serves 10–15

3–4 kg cured ham with rind
2 egg yolks
2 tbsp cornflour
2 tbsp hot mustard
2 tbsp mild mustard
1 tbsp breadcrumbs

Method:

1. Soak the ham in water for 4–6 hours to release the salt.

2. Cut a cross through the rind with a sharp knife. Wrap the ham in aluminium foil and place on the universal tray or in a roasting dish. Insert the food probe through the foil and into the meat.

3. Cook at one of the settings given.

4. Remove the ham from the oven, and leave to cool a little. Remove the aluminium foil and cut away the upper part of the rind.

5. Mix together the egg yolk, cornflour and mustard, and spread over the ham. Sprinkle the breadcrumbs over, and roast in the mustard crust for a further 12–15 minutes at 225 °C until the crust is golden.

Use one of the following functions:

Automatic / Meat / Pork / Christmas ham

Duration: approx. 300 minutes

or:

Fan plus
Temperature: 160–170 °C
Shelf level: 1
Duration: approx. 300 minutes

or:

Conventional heat
Temperature: 170–180 °C
Shelf level: 1
Duration: Approx. 300 minutes + pre-heating

If using the food probe, set the core temperature to 85 °C.

Fillet of pork en croûte

Serves approx. 4

2 pork fillets (each 300 g)
Salt, pepper and paprika
50 g butter
75 g streaky bacon, diced
1 onion, diced
400 g sliced white mushrooms
4 tomatoes (tinned)
1 tbsp parsley, chopped
Approx. 450 g puff pastry

To glaze:
1 egg yolk
4 tbsp milk

Method:

1. Season the pork with salt, pepper and paprika. Fry in the butter to seal, then remove from the pan.

2. Sauté the onions and bacon in the same pan. Add the sliced mushrooms and the chopped, drained tomatoes. Simmer and season with salt, pepper, parsley and paprika.

3. Roll the pastry out on a floured surface, and make 2 rectangles 30 x 20 cm. Place a piece of pork in the middle of each one. Spoon the mushroom mixture onto the meat. Wrap the pastry around the meat to make a parcel, pinching the edges to seal it. Make leaf shapes out of the scraps of pastry to decorate.

4. Place the parcels on a damp universal tray, and glaze them with a mixture of egg yolk and milk. Bake until golden.

5. To serve, cut each fillet in half or into slices.

Use one of the following functions:

Automatic / Meat / Pork / Fillet en croûte

Duration: approx. 50 minutes

or:

Fan plus
Temperature: 180–200 °C
Shelf level: 1
Duration: 40–45 minutes + pre-heating

or:

Conventional heat
Temperature: 200–220 °C
Shelf level: 1
Duration: 40–45 minutes + pre-heating

If using the food probe, set the core temperature to 70 °C.

Biscuits

Serves approx. 80

250 g plain flour
1 level tsp baking powder
80 g sugar
3 tsp vanilla sugar
1 1/2 tbsp rum
2 tbsp water
120 g butter

Method:

1. Sift together the flour, baking powder, sugar and vanilla sugar. Add the rest of the ingredients and knead to a smooth dough. Leave to cool for at least 1 hour.

2. Roll out the dough to a thickness of approx. 3 mm. Make biscuits using a cookie cutter, place on a baking tray and bake.

Use one of the following functions:

Automatic / Baked goods / Biscuits

Duration: approx. 22 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 1 and 3
Duration: 25–35 minutes

Chocolate cherry muffins

Makes approx. 12

Dough:
100 g mocha or bitter chocolate
100 g butter
3 eggs
80 g icing sugar
10 g instant cappuccino powder
100 g plain flour
1 tsp baking powder

Filling:
200 g cream cheese, e.g. mascarpone
70 g icing sugar
1 egg
10 g plain flour
200 g jar of cherries, drained
12 muffin cases (7 cm ∅)

Method:

1. Melt the chocolate in the microwave for 3 minutes at 450 watts.

2. Beat the butter until creamy, stir in the eggs and sugar alternately, a little at a time. Fold in the cooled, melted chocolate, the cappuccino powder, the flour and the baking powder.

3. Blend together the mascarpone, icing sugar, egg and flour for the filling. Drain the cherries.

4. Spoon half the chocolate mixture into the bottom of the muffin cases, followed by half of the cherries and all of the mascarpone mixture. Then add the rest of the chocolate mixture and the cherries. Bake, then decorate with plain or milk chocolate cake covering if you wish.

Use one of the following functions:

Automatic / Baked goods / Muffins

Duration: approx. 57 minutes

If baking double the quantity, do not increase the duration.

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 40–50 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Duration: 40–50 minutes + pre-heating

Tip

The mixture can be baked in a large cake tin instead of muffin cases. Double the quantity of fruit and increase the baking time to approx. 50 minutes. Apricots can be used instead of cherries.

Walnut muffins

Makes approx. 12

100 g raisins
5 tbsp rum
150 g butter
150 g sugar
3 tsp vanilla sugar
3 eggs
150 g plain flour
1 tsp baking powder
125 g walnuts, roughly chopped
12 muffin cases (7-8 cm ∅) or a muffin tin

Method:

1. Drizzle the rum over the raisins and leave to soak for approx. 30 minutes.

2. Beat the butter until creamy, mix in the sugar, the vanilla sugar and then the eggs. Sift the flour with the baking powder and fold into the mixture together with the walnuts. Stir in the rum-soaked raisins.

3. Spoon the mixture into the muffin cases or the tin using 2 tablespoons. If using paper cases, place on the universal tray. Bake.

Use one of the following functions:

Automatic / Baked goods / Muffins

Duration: approx. 57 minutes

If baking double the quantity, do not increase the duration.

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 30–40 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Duration: 35–40 minutes + pre-heating

Drop cookies

Makes approx. 50

160 g butter
50 g brown sugar
50 g icing sugar
3 tsp vanilla sugar
A pinch of salt
1 egg white
200 g plain flour

Method:

1. Beat the butter until creamy, then beat in the brown sugar, icing sugar, vanilla sugar and salt until soft. Then fold in the egg white and flour.

2. Spoon the mixture into a forcing bag fitted with a size 9 or 11 rosette or zig-zag nozzle. Pipe onto a baking tray and bake until golden.

Use one of the following functions:

Automatic / Baked goods / Drop cookies

Duration: approx. 24 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1 and 3
Duration: 20–25 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Duration: 12–15 minutes + pre-heating

Vanilla biscuits

Makes approx. 90

Mixture:
280 g plain flour
210 g butter
70 g sugar
100 g ground almonds

For dredging:
approx. 70 g vanilla sugar

Method:

1. Mix the flour, butter, almonds and sugar, and knead to a smooth dough. Leave to cool for 30 minutes.

2. Break off pieces of dough, roll them out and then make crescent shapes from them.

3. Place on a prepared universal tray and bake until golden.

4. Dredge with vanilla sugar whilst still warm.

Use one of the following functions:

Automatic / Baked goods / Vanilla biscuits

Duration: approx. 22 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 1 and 3
Duration: 20–30 minutes

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 2
Duration: 12–15 minutes

Choux buns

Makes approx. 12

250 ml water
50 g butter or margarine
A pinch of salt
170 g plain flour
4–5 eggs
1 tsp baking powder

Filling:
500 ml double cream
A little caster sugar
6 tsp vanilla sugar
1 x 300 g tin or mandarin oranges or
300 g fresh raspberries or strawberries

Method:

1. Place the water, butter or margarine and salt in a pan and bring to the boil. Add the flour and mix to a smooth ball. As soon as the base of the pan turns white, transfer the dough from the pan into a large bowl.

2. Mix in the eggs one at a time, until the dough stands up in satiny peaks. Finally, fold in the baking powder.

3. Flour the universal tray. Using two teaspoons or a forcing bag, arrange mandarin-sized dollops of the mixture on the tray and bake straight away until golden.

4. Whilst still warm, cut the puffs horizontally across the middle with a pair of scissors. Remove and discard any of the centre that is still moist. Wait until the puffs have cooled down before filling them.

5. Beat the cream and vanilla sugar with the caster sugar until stiff peaks are formed. Stir in the drained mandarins, raspberries or strawberries and then fill the puffs.

Use one of the following functions:

Automatic / Baked goods / Choux buns

Duration: approx. 37 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 1 and 3
Duration: 35–45 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Duration: 35–45 minutes

Tip

Creamy custard also makes a delicious filling.

Make up 250 ml custard, using half a packet of custard powder and 30 g of sugar. Cool, stirring occasionally to prevent a skin forming.

Whip 500 ml cream with 2 tsp vanilla sugar and 2 tbsp caster sugar. Beat the custard until creamy, then fold in the whipped cream. Fold in 500 g quartered strawberries, and spoon into the choux buns.

Notes for cooking poultry using Automatic programmes

– Poultry weighing less than 900 g is not suitable for cooking in an Automatic programme as it is likely to dry out.

– The Miele Gourmet oven dishes are ideal for cooking poultry in the Automatic programmes, as there is plenty of space to add liquid. When using ovenproof glass, ceramic or stainless steel roasting dishes, it might be necessary to reduce the quantity of liquid being added.

– Always place poultry in the oven with the breast uppermost. Some programmes require the addition of extra liquid part way through the cooking time, and sometimes the lid needs to be removed. This will be indicated in the display.

– Insert the food probe into the area between the thigh and the breast, and on larger birds into the breast. Make sure that the metal tip is inserted as deeply as possible into the thickest part of the bird, and that the handle is angled upwards.

– If you are cooking several birds together, select ones that are similar in size. Insert the food probe into the largest bird.

Duck à l'orange

Serves approx. 4

1 duck (1.2 - 1.6 kg weight)
4 unwaxed oranges
2 tbsp oil
1 lemon
3 cubes of sugar
2 tbsp vinegar
Salt and pepper

Method:

1. Slice three of the oranges (unpeeled) finely, and arrange in the bottom of a roasting pan. Brush the duck with oil, and place on top of the orange slices.

2. Dissolve the sugar cubes in the vinegar in a pan over a low heat. As soon as the sugar has dissolved, stir in the juice of one lemon and the juice of one orange.

3. Pour the sauce over the duck, and place in the oven.

Use one of the following functions:

Automatic / Poultry / Duck à l'orange

Duration: approx. 85 minutes

or:

Auto roast
Temperature: 160 °C
Shelf level: 1
Duration: 90–100 minutes

or:

Fan plus
Temperature: 170–180 °C
Shelf level: 1
Duration: 90–100 minutes

Open apple tart

Serves approx. 12

Mixture:
220 g plain flour
100 g butter
60 g icing sugar
A pinch of salt
1 egg

Topping:
600 g sharp dessert or cooking apples
Juice of half a lemon
100 g sugar
20 ml apple juice

To dust:
Icing sugar

Method:

1. Mix together the flour, butter, icing sugar, salt and egg and knead into a smooth dough. Place the dough in the refrigerator for 30 minutes to cool.

2. Roll the dough out onto a floured surface and use it to line the base of a ∅ 26 cm flan or pie dish. Peel, core and cut the apples into thick slices. Arrange in the pastry case and bake for approx. 30 minutes.

3. Caramelise the sugar in a pan on the hob, stirring all the time. Add the apple juice and lemon juice and stir to make a syrup. Pour over the apples and bake for a further 10 minutes.

If using the Automatic programme, you will need to add the caramel at the very beginning.

Use one of the following functions:

Automatic / Cakes / Apple tart

Duration: approx. 35 minutes

or:

Intensive bake
Temperature: 170–190 °C
Shelf level: 1
Duration: 40–45 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 40–50 minutes

Tip

As a variation, this tart can be baked using a filling made of 150 g crème fraîche, 2 eggs, 1 tbsp icing sugar and 2 tsp of vanilla sugar instead of the caramel. Pour this mixture over the apples at the end of the first 30 minutes of baking and then continue baking. This recipe will take about 10 minutes longer than the recipe above.

Apple cake

Serves approx. 12

Mixture:
150 g butter or margarine
150 g sugar
3 tsp vanilla sugar
3 eggs
Juice of half a lemon
150 g plain flour
1/2 tsp baking powder

Topping:
650 g sharp dessert or cooking apples
Icing sugar or apricot jam

Method:

1. Cream together the butter or margarine, sugar and vanilla sugar, then mix in the eggs one at a time.

2. Sift the baking powder and flour together and fold into the creamed mixture together with the lemon juice. Spoon into a greased and floured springform cake tin (∅ 26 cm).

3. Peel, quarter and core the apples. Make several cuts into the top of each quarter and gently press into the cake mixture. Bake until golden.

4. Leave to cool to room temperature, then dust with icing sugar or spread a little apricot jam over the top.

Use one of the following functions:

Automatic / Cakes / Apple (cake) / Tart

Duration: approx. 83 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 55–65 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 1
Duration: 55–65 minutes

Apple pie

Serves approx. 12

Pastry:
350 g plain flour
1/2 tsp baking powder
200 g butter or margarine
100 g sugar
3 tsp vanilla sugar
1 egg

Filling:
1000 g sharp dessert or cooking apples
50 g raisins
50 g sugar
1/2 tsp cinnamon

To glaze:
1 egg yolk
2 tbsp milk

Method:

1. Mix the flour, baking powder, butter or margarine, sugar, vanilla sugar and egg together and knead to a smooth dough. Press approx. 2/3 of the pastry into the bottom of a greased and floured springform cake tin (∅ 26 cm) to make the base. Form a rim about 2 cm high around the edges of the tin. Bake blind. (This is not necessary with Intensive bake or the Automatic programme).

2. Peel and core the apples, then either dice or slice them. Steam them gently in a saucepan together with the raisins, sugar, cinnamon and 3 tablespoons of water. Leave to cool and then place in the (blind-baked) pastry case.

3. Roll the remaining pastry out on a floured surface and place it over the apples. Press the edges together, then bake. About 10 minutes before the end, brush the surface with a mixture of milk and egg.

When using the Automatic programme, you will need to glaze the pie before it goes in the oven. Do not open the door during baking. Then bake the pie without interruption.

Use one of the following functions:

Automatic / Cakes / Apple (cake) / Pie

Duration: approx. 78 minutes

or:

Fan plus

Temperature: 150–170 °C
Shelf level: 1
Duration:
Pre-baking: 25–30 minutes
Baking: 30–40 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 1
Duration:
Pre-baking: 20–25 minutes + pre-heating
Baking: 35–40 minutes

or:

Intensive bake
Temperature: 150–170 °C
Shelf level: 1
Duration: 55–65 minutes

Apple hazelnut streusel

Serves approx. 12

Base/Streusel topping:
200 g melted butter
350 g plain flour
1 tsp baking powder
150 g sugar
3 tsp vanilla sugar
60 g hazelnut brittle

Filling:
800 g sharp dessert/cooking apples
50 g sugar

Method:

1. Mix the flour, baking powder, sugar and vanilla sugar together. Add the slightly cooled butter. Rub together to make a crumbly mixture.

2. Press about 2/3 of the mixture into the base of a ∅ 26 cm springform cake tin. Make a rim about 2 cm high around the edges of the tin. Mix the remaining streusel mixture with the broken up hazelnut brittle.

3. Peel, quarter, core and dice the apples. Mix with the sugar, and arrange over the base. Sprinkle the streusel-brittle mix over the top and bake.

Use one of the following functions:

Automatic / Cakes / Apple (cake) / With Streusel topping

Duration: approx. 77 minutes

or:

Intensive bake
Temperature: 160–180 °C
Shelf level: 1
Duration: 55–65 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 65–75 minutes

Gateau

Serves approx. 16

Basic mixture:
4 egg whites
4 tbsp hot water
175 g sugar
4 egg yolks
200 g plain flour
2 tsp baking powder

Method:

1. Beat the egg whites with the hot water until stiff. Slowly add the sugar, beating after each addition. Then fold in the beaten egg yolk.

2. Sift the baking powder into the flour and fold into the egg white mixture.

3. Lightly butter a springform tin (∅ 26 cm), and line with baking paper. Pour the mixture into the tin, and bake until golden.

4. After baking, loosen the edge of the cake from the tin and leave to cool. Turn out, remove the baking parchment and then cut the cake horizontally into 2 or 3 rounds and fill as desired.

Use one of the following functions:

Automatic / Cakes / Gateau

Duration: approx. 57 minutes

or:

Fan plus
Temperature: 160-180 °C
Shelf level: 1
Duration: 30-40 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Duration: 30–40 minutes + pre-heating

Tip

If making a sponge flan to fill with fruit, halve the quantities given above and reduce the time by approx. 5 minutes. To make a chocolate sponge base, add 1-2 teaspoons of cocoa powder to the flour mixture.

I. Quark and cream filling

Ingredients:
500 g quark
100 g sugar
Approx. 100 ml milk
3 tsp vanilla sugar
Juice of one lemon
12 leaves of white gelatine
500 ml double cream

To dust:
Icing sugar

Method:
Mix together the quark, sugar, milk, vanilla sugar and lemon juice. Soak the gelatine in cold water for about 10 minutes, squeeze the gelatine, then dissolve it for 20 seconds using microwave power at 450 W in the microwave oven, or in a pan on a low hob setting. Stir a little of the quark mixture into the gelatine and when cool, add this mixture to the remainder of the quark mixture. Stir several times as it thickens. When visible traces are left in the mixture when you run a fork through it, you can fold the stiffly whipped cream into it. Place one round of cake on a serving platter and spread some of the quark mixture over it. Top with another layer of the cake. Add some more of the mixture, then top it with the final piece of cake. Place in the refrigerator to chill and then dust with icing sugar before serving.

Tip

For a fruity variation, add about 300 g of bottled and drained sour cherries or mandarin orange segments to the quark mixture.

II. Cappuccino filling

Ingredients:
100 g dark chocolate
6 leaves of white gelatine
80 ml espresso
500 ml double cream
6 tsp vanilla sugar
80 ml espresso
1 tbsp cocoa powder

To dust:
Cocoa powder

Method:
Melt the chocolate. Beat the cream until stiff. Soak the gelatine in cold water for about 10 minutes, then squeeze the gelatine and dissolve it for 20 seconds on 450 W in the microwave oven, or in a pan on a low hob setting. Leave to cool. Then stir half the espresso and half the coffee liqueur into the gelatine and add to the remaining whipped cream. Place about 3 tablespoonfuls of the cream in a separate bowl for topping the gateau later. Divide the rest of the cream in half and place in separate bowls. Add the vanilla sugar to one half, and the melted chocolate and cocoa powder to the other.

Place one round on a serving platter and drizzle with a little coffee liqueur and espresso. Spread the chocolate cream over this and top with another layer of the cake. Drizzle with the remaining liqueur and espresso. Spread this with the vanilla-flavoured cream, then top it with the final piece of cake, Spread the rest of the cream over the top and dust with a little cocoa powder before serving.

Butter cake

Serves approx. 40

Mixture:

960 g strong white flour
100 g soft butter
360-440 ml lukewarm milk
80 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
120 g sugar
A pinch of salt
2 egg yolks

Topping:
300 g soft butter
12 tsp vanilla sugar
200 g sugar
300 g flaked almonds

Method:

1. Place the flour, butter, yeast, sugar, salt and egg yolk in a mixing bowl. Add enough milk to blend into a smooth, velvety dough.

2. Leave to prove for about 15 minutes at room temperature. Punch down, then roll out on a baking tray and leave to rise for another 15 minutes. When risen make indentations in the top with your fingers.

3. To make the topping, mix the butter with the vanilla sugar and half of the sugar. Using two teaspoons, drop small balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

4. Leave to rise for another 10 minutes before baking until golden.

Use one of the following functions:

Automatic / Cakes / Butter cake

Duration: approx. 39 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 1
Duration: 25-30 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 2
Duration: 15-22 minutes + pre-heating

Tip

– The dough can be proved using the "Automatic / Cakes / Yeast dough" programme.

– To make your own vanilla sugar: Split a vanilla pod lengthwise and then cut each half into quarters. Place in a sealed jar with 500 g of caster sugar and leave for 3-4 days before using to allow the flavours to blend. For a stronger flavour, scrape the seeds out of the pod and add to the sugar.

Guglhupf

Serves approx. 16

60 g butter
50 g sugar
1 egg
Zest of half a lemon
A pinch of salt
500 g strong white bread flour
20 g fresh yeast or 1/2 x 7 g sachet of fast action dried yeast
375 ml milk
50 g raisins

To dust:
Icing sugar

Method:

1. Beat the butter until creamy. Add the sugar and egg yolk and mix well. Mix the lemon zest, salt, flour, yeast and milk, and mix all the ingredients to a smooth dough.

2. Fold the stiffly beaten egg white into the mixture, together with the raisins. Grease and flour a ring tin (∅ 24 cm) and pour the mixture into it. Place in the oven and start the Automatic programme.

If you are not using the Automatic programme, leave to prove for a further 30 minutes at room temperature or in the oven at 50 °C for approx. 15 minutes until the dough has doubled in size. Bake until golden.

3. When cool, dust with the icing sugar.

Use one of the following functions:

Automatic / Cakes / Guglhupf

Duration: approx. 45 minutes

or:

Fan plus
Temperature: 140-160 °C
Shelf level: 1
Duration: 45-65 minutes

or:

Conventional heat
Temperature: 140-160 °C
Shelf level: 1
Duration: 45-65 minutes

Plaited loaf

Serves approx. 16

750 g strong white flour
60 g fresh yeast or 1 1/2 x 7 g sachets of fast action dried yeast
200-250 ml lukewarm milk
100 g sugar
125 g soft margarine or butter
A pinch of salt
2 eggs
75 g raisins
Zest of one lemon

To glaze:
1 egg yolk beaten with 2 tbsp milk
30 g crystal sugar
50 g flaked almonds

Method:

1. Place the flour, crumbled yeast, sugar, salt, butter or margarine and eggs in a mixing bowl. Add the milk and knead to a smooth, elastic dough. Then mix in the raisins and lemon zest.

2. Leave to prove at room temperature for 30 minutes, or in the oven using the "Automatic / Cakes / Yeast dough" automatic programme for about 15 minutes. The dough should double in size.

3. Form three 40 cm long rolls out of the dough. Plait the three rolls and place on the universal tray.

4. Brush with the beaten egg yolk/milk mixture and sprinkle with the crystal sugar and almonds. Leave to prove for another 30 minutes, then bake until golden. Then bake until golden.

Use one of the following functions:

Automatic / Cakes / Plaited loaf

Duration: approx. 68 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 45–55 minutes

or:

Conventional heat
Temperature: 180-200 °C
Shelf level: 1
Duration: 45–55 minutes

Tip

– The dough can be proved using the "Automatic / Cakes / Yeast dough" programme.

– If you cannot get fresh yeast, you can use 1 1/2 packets of dried yeast.

– This recipe can also be used to make a wreath. For an Easter table display, plait or braid the loaf into a circle and arrange coloured hard-boiled eggs in the centre.

Yeast dough

This Automatic programme can be used to prove dough.

You can choose between the following times:

– 15 minutes

– 30 minutes

– 45 minutes

Setting:

Automatic / Cakes / Yeast dough

Almond cake (from Spain - Tarta de Santiago)

Serves approx. 12

6 eggs
300 g sugar
200 g flour
200 ml milk
150 g butter
Zest of 1 lemon
300 g ground almonds
3 tbsp water
Icing sugar for dusting

Method:

1. Beat together the eggs and sugar until frothy. Mix in the flour, milk, melted butter, lemon zest, ground almonds and 3 tbsp water.

2. Grease a springform tin (∅ 26 cm) and line with baking paper. Pour in the mixture, and place in the oven to bake.

3. Remove the cake from the tin, cool and dust with icing sugar.

Use one of the following functions:

Automatic / Cakes / Almond cake

Duration: approx. 54 minutes

or:

Fan plus
Temperature: 160–170 °C
Shelf level: 1
Baking duration: 50–60 minutes

Marble cake

Serves approx. 18

250 g butter or margarine
200 g sugar
3 tsp vanilla sugar
4 eggs
4 tbsp rum
500 g flour
3 tsp baking powder
3 tbsp cocoa powder
150 ml milk

Method:

1. Cream together the butter or margarine, sugar, vanilla sugar and eggs. Stir in the rum and 120 ml of milk. Then fold in the flour and baking powder.

2. Stir the cocoa power and 30 ml of milk into about 1/3 of the mixture.

3. Spoon about 1/2 of the remaining plain mixture into a greased and floured baking tin (∅ 26 cm). Spread the cocoa-flavoured mixture over the top, and finally the rest of the plain mixture.

4. Swirl a fork through the mixture to give a marbled effect, and bake.

Use one of the following functions:

Automatic / Cakes / Marble cake

Duration: approx. 70 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 60–75 minutes

or:

Conventional heat
Temperature: 160-180 °C
Shelf level: 1
Duration: 60–75 minutes

Fruit streusel

Serves approx. 40

Pastry base:
900 g strong white flour
80 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
Approx. 300 ml lukewarm milk
100 g sugar
180 g butter or margarine, melted
2 eggs

Filling:
Approx. 2 kg sharp apples, plums or cherries

Streusel topping:
480 g plain flour
300 g sugar
12 tsp vanilla sugar
260 g butter or margarine
2 tbsp cinnamon

Method:

1. Sift the flour into a large bowl and make a well in the centre. Put the crumbled yeast into the well together with a little sugar and some of the milk, and combine these ingredients with some of the flour. Leave for 15 minutes to rise.

2. Add the rest of the ingredients for the base to this mix, and knead to a smooth dough. Leave in a warm place for a further 30 minutes to rise. Punch down, then roll out into the universal tray.

3. Arrange the prepared fruit (apples peeled and cut into 1/2 cm slices; cherries stoned; plums stoned and halved) evenly over the base.

4. Rub the topping ingredients together until you get a crumbly texture, and scatter over the fruit. Prove for a further 30 minutes, and then bake until golden.

Use one of the following functions:

Automatic / Cakes / Fruit streusel

Duration: Approx. 64 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 50-60 minutes

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Duration: 50-60 minutes

Tip

The dough can be proved using the "Automatic / Cakes / Yeast dough" programme.

Swiss apple pie

Serves approx. 40

Pastry base:
500 g flour
160 ml water
200 g margarine

1800 g fruit (berries, peaches, cherries, apples etc.)

Topping:
350 ml double cream
8 tbsp sugar
4 eggs

Method:

1. Briskly mix the flour, margarine and water to a smooth dough, and leave in a cool place for a while.

2. Mix together all of the ingredients for the topping. Drain the fruit if necessary.

3. Roll out the pastry thinly, and place on the universal tray. Roll over the edges to form a lip.

4. Start the Automatic programme.

5. Arrange the fruit on the pastry, then spread the topping over and place in the pre-heated oven.

Use one of the following functions:

Automatic / Cakes / Swiss apple cake

Duration: Approx. 43 minutes

or:

Intensive bake
Temperature: 170–190 °C
Shelf level: 1
Duration: 30–40 minutes + pre-heating

Conventional heat
Temperature: 190-210 °C
Shelf level: 1
Duration: 40-50 minutes + pre-heating

Sponge cake

Serves approx. 12

200 g butter
200 g sugar
4 eggs
Juice and zest of one lemon
125 g cornflour
125 g flour
1 tsp baking powder

Method:

1. Cream together the butter and sugar. Add the eggs, lemon juice and zest.

2. Sift together the flour with the cornflour and the baking powder, and fold into the mixture.

3. Transfer the mixture into a loaf tin lined with baking parchment, and make a slight dip down the centre with a knife. Then bake until golden.

4. When ready, turn the cake out onto a wire rack, and peel off the paper. Dust with icing sugar or cover with lemon icing.

Use one of the following functions:

Automatic / Cakes / Sponge cake

Duration: Approx. 69 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 1
Duration: 65-75 minutes

or:

Conventional heat
Temperature: 150–170 °C
Shelf level: 1
Duration: 60-70 minutes

Tip

Orange juice may be used instead of lemon juice. For a special occasion, pierce the top of the cake several times with a fork and drizzle Gran Marnier or Cointreau over, and use chocolate icing instead of lemon icing.

Streusel cake

Serves approx. 40

Base:
1000 g strong white flour
80 g fresh yeast or 2 x 7 g sachets of fast action dried yeast
500 ml lukewarm milk
100 g melted butter
100 g sugar
2 eggs
A pinch of salt

Filling:
250 g soft butter
250 g sugar
2 eggs
700 g quark
2 tbsp cornflour
6 tbsp lemon juice

Streusel topping:
700 g plain flour
400 g sugar
1 tsp ground cinnamon
400 g melted butter

Method:

1. To make the base, sift the flour into a large bowl and make a well in the centre. Crumble the yeast into the well, and mix with a little milk and some of the flour. Leave for 15 minutes to rise.

2. Add the rest of the ingredients, and knead to a smooth dough. Leave in a warm place for about 15 minutes to rise, then roll out onto the universal tray.

3. To make the filling, beat together the sugar and egg until creamy, then stir in the quark, cornflour and lemon juice. Spread this mixture over the base.

4. Mix together the flour, sugar and cinnamon for the streusel topping. Add the slightly cooled butter to the dry ingredients. Rub together to make a crumbly mixture. and scatter over the quark mixture.

5. Leave to rise for another 15 minutes before baking until golden.

Use one of the following functions:

Automatic / Cakes / Streusel cake

Duration: Approx. 67 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 50-60 minutes

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Duration: 50–60 minutes + pre-heating

Tip

The dough can be proved using the "Automatic / Cakes / Yeast dough" programme.

Raisin loaf

Serves approx. 8

Mixture:
250 g strong white flour
20 g fresh yeast or 1/2 x 7 g sachet of fast action dried yeast
10 g sugar
125 ml lukewarm milk
100 g raisins
75 g butter

Topping:
75 g butter
125 g brown sugar

Method:

1. Add the yeast to the milk and stir until dissolved. Add this to the flour and sugar and knead to a smooth dough. Leave for 15 minutes at room temperature to rise.

2. Wash the raisins and drain well. Carefully knead into the dough.

3. Press the dough evenly into the bottom of greased and floured spring cake tin (∅ 26 cm). Make a small rim around the edges of the tin. Leave to rise for approx. 15 minutes.

4. Heat the butter and mix in the sugar. When the dough has risen make indentations in the top with your fingers. Brush the surface of the dough with the butter and sugar mixture and bake immediately until golden.

Use one of the following functions:

Automatic / Cakes / Raisin cake

Duration: Approx. 45 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1
Duration: 35–40 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Duration: 25-35 minutes

Tip

The dough can be proved using the "Automatic / Cakes / Yeast dough" programme.

Pizza variations

Ingredients for 1 tray:

Basic yeast dough
640 g strong white flour
60 g fresh yeast or 1 1/2 x 7 g sachets of fast action dried yeast
2 tsp salt
60 g oil
340–360 ml lukewarm water

Approx. 600 g tomato passata per pizza

Topping:

– **Margherita:**
1200 g sliced tomatoes
600 g mozzarella cheese, sliced
Olive oil
Oregano

– **Onion pizza:**
1300 g finely sliced onions
Salt, fresh rosemary
8 tbsp olive oil

– **Vegetarian:**

600 g broccoli florets, cooked
600 g sliced white mushrooms
240 g leeks, sliced in rings and cooked
600 g mozzarella cheese, diced or sliced

– **Rainbow pizza:**
One red, yellow and green pepper, prepared and cut into strips
10 tomatoes, sliced
500 g Emmental cheese, coarsely grated

– **Salmon:**
800 g salmon, chopped
10-12 slices of smoked salmon, cut into strips
12 hard boiled eggs, quartered
2 tsp oregano
500 g grated Cheddar cheese

– **Leek and Gorgonzola:**
1600 g leeks, sliced into rings
4 tbsp walnut oil for gently frying the leeks
Salt and pepper
400 ml white wine, added to the fried leeks
600 g Gorgonzola cheese, diced

– **Ricotta and basil:**
120 g ricotta cheese or quark mixed with
200 ml double cream
8 eggs
4 tbsp walnut oil
Salt and pepper
4 tbsp chopped basil, stirred into the cream/egg mixture which is then spread over the pizza base
8 tomatoes, diced and scattered over the cream/egg mixture
400 g Gorgonzola, diced and scattered over the cream/egg mixture

Method:

1. Mix the flour, yeast, salt, oil and water together and knead until you have a smooth dough. Leave to rise for about 15 minutes.

2. Punch down briefly and then roll out onto the universal tray.

3. Spread some tomato passata over the pizza, and season with salt, pepper and oregano.

4. Arrange the topping of your choice on the pizza and bake immediately.

Tip

The dough can be proved using the "Automatic / Cakes / Yeast dough" programme.

Use one of the following functions:

Automatic / Pizza / Fresh

Duration: approx. 30 minutes

or:

Fan plus

Temperature: 170-190 °C
Shelf level: 1
Duration: 35-45 minutes

or:

Conventional heat
Temperature: 190-210 °C
Shelf level: 1
Duration: 30–40 minutes + pre-heating

or:

Intensive bake
Temperature: 170–190 °C
Shelf level: 1
Duration: 35-45 minutes

Sabbath programme

This oven offers a Sabbath programme for the purposes of religious observance. It is listed under the "Automatic" programmes.

After selecting the Sabbath programme and setting the temperature required the oven door has to be opened and then closed again.

It will then start:

– After approx. 5 minutes the oven will begin heating up using the "Conventional heat" function.

– It will heat up to the temperature that you selected and then hold this temperature for 72 hours.

– The interior lighting will not come on, even when the door is opened. However, if "Settings - Lighting - On" is selected, then the interior lighting will remain on throughout the programme.

– "Sabbath programme" will appear constantly in the display.

– The time of day will not show in the display.

The door can be opened and shut at any time during this programme.

A Sabbath programme which has been started cannot be changed, nor can it be saved under User programmes.

The programme can only be cancelled by switching the appliance off.

To use the Sabbath programme

■ Select "Automatic" in the menu.

■ Select "Sabbath programme".

The Sabbath programme cannot be started if the minute minder is being used.

■ Set the required temperature.

■ Select "Start" to confirm your selection.

The oven is now ready for use.

■ When you want to start cooking open the door.

■ Place the food in the oven.

■ Close the door.

The programme will start in 5 minutes.

If you want to cancel the programme:

■ Switch the oven off.

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(User instructions for H 5981, H 5961)

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